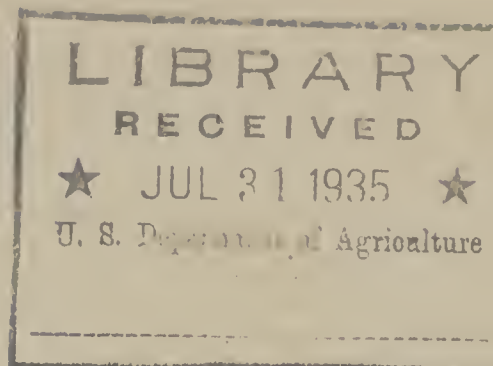


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THE GARDEN CALENDAR

A radio talk by W. E. Beattie, Bureau of Plant Industry, delivered in the Department of Agriculture period of the National Farm and Home Hour, Wednesday, July 24, 1935, and broadcast by a network of 50 associated NBC radio stations.

--ooOoo--

Hello, folks. Some weeks ago in one of my chats with you I mentioned the advisability of planting vegetables for fall use, also for storage and canning. Now while it is a long, long time until Jack Frost will be coming to nip our bean and tomato vines it is not any too soon for us to begin to prepare a place to store the various products when frost does come.

I saw a statement the other day to the effect that many of the sweet-potato storage houses that were built throughout the Southern States a few years ago are now very much in need of repairs. If these repairs are neglected until cotton picking and other fall work is upon us the chances are that the houses will not be repaired and, perhaps, a good crop of sweets may be lost on account of the house not being in condition for their storage. It is also estimated that it would pay to build new sweetpotato storage houses to accommodate at least 6,000,000 bushels of sweets. That would mean taking care of less than 10 percent of the crop in addition to what are now being stored.

As you southern folks know, a great many of the potatoes that are stored in banks or kilns rot and are lost. A good sweetpotato storage house may save its cost in a single year. A building of almost any kind may be converted into a sweetpotato storage and if any of you folks want information on how the work should be done send me your problem and I will do all I can to help you.

Apples and pears are in most cases just about half grown and as green as can be, but they are not going to remain that way very long and the first thing a lot of you northern folks know the Mackintosh and the Grimes Golden and the Delicious will be ready to pick and store, and the question is, Will you have a place to store them. Even if you have arranged for cold storage space for your apples there will be the question of providing oil paper for the prevention of apple scald in storage, baskets in which to store the apples, packing and grading equipment, picking sacks, ladders and a hundred and one things that may just as well be looked after in advance of picking time.

I have on the table before me two bulletins that should be in the library of every apple grower. These are Farmers' Bulletin No. 1160, entitled "Diseases of Apples in Storage," and Farmers' Bulletin No. 1380, on "Apple Scald and Its Control." And, here is a brand new bulletin on Marketing Apples. It is Technical Bulletin No. 474 and it was prepared by Mr. J. W. Park and Mr. R. R. Pailthorp, two of our old reliable workers in

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the Department. Please don't get the idea because this bulletin is called a technical bulletin that it is technical in nature and that the average person can not understand it. I am just an average person, sometimes I think I am away below the average in intelligence, but I can understand every word in this bulletin on marketing apples.

We can send you copies of the bulletin on "Dieases of Apples in Storage" and "Apple Scald" without cost to you, but if you want a copy of Technical Bulletin No. 474 on Marketing Apples I will have to ask you to send ten cents to the Superintendent of Documents, Government Printing Office, Washington, D. C. If you have apples to sell it will pay you to get a copy of this bulletin and read up on where the apples are grown, how many are produced, how they are marketed, and where they are marketed.

We hear a lot said about the poor quality of Keiffer pears. I'll admit you cannot quite make a Bartlett out of a Keiffer, but our storage investigators have found that if Keiffer pears are picked about the time that the stems will separate from the tree when the fruits are turned upward and are then placed in storage at a temperature of 60 degrees those woody cells will largely disappear and the flesh of the Keiffer acquires a melting flavor that is excellent. Keiffer pears for canning should be stored at 60 degrees for two or three weeks, or until they become slightly yellow and the flesh smooth and juicy. It has also been found that if you store the pears at 70 degrees or anywhere above 65 degrees that they have a very poor quality. The same applies to cold storage at 38 or 40 degrees and they come out of storage about as palatable as a pine knot, but if you will take them out of the 38 degree storage and keep them for a time at 60 degrees they become mellow and acquire a very nice melting flavor.

Of course it is a little early to be talking about storing pears but it is not too early to look around and see what you can do to provide a suitable place to store your Keiffers when they are ready to pick. Last fall I stored some Keiffers in my cellar and I hung a thermometer nearby, and I soon found that by manipulating the door and the windows a little I could hold the cellar at just about 60 degrees. Those pears ripened up in wonderful condition and we used them until well into the winter, besides canning a lot.

At a later date I want to talk to you about fitting up your cellars and other places for storing vegetables and about the old-fashioned method of burying cabbage and turnips outdoors. You folks go ahead and grow some late vegetables then we will tackle the storage problem.

And so long.

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